

BREAKFAST

VEGETARIAN

AVOCADO, TOAST, EGGS, SPINACH, CHERRY TOMATOES, MUSHROOM £10

MUSHROOMS

CREAMED MUSHROOMS, THYME, SOUR DOUGH £9

AVOCADO

CRUSHED AVOCADO, POMEGRANATE, FETA, TOASTED SOUR DOUGH £8

KIPPERS

FORTUNES KIPPERS, MUSTARD BUTTER, GRANARY £10

KEDGEREE

SMOKED HADDOCK KEDGEREE, HARD BOILED EGG £10

ENGLISH

BACK BACON, LOCAL SAUSAGE, BAKED BEANS, POACHED EGG

MUSHROOMS, BLACK PUDDING, TOMATOES, TOAST £10

LIVER

PAN FRIED DEVILLED OX LIVER, TOAST £9

CHORIZO

CHORIZO, PEA & POTATO HASH, FRIED EGG £9

CIABATTA

BACON OR SAUSAGE WITH A CHOICE OF FRIED EGG, ROAST TOMATO,

FIELD MUSHROOM OR BLACK PUDDING £5

GRAVADLAX

BEETROOT CURED SALMON, SCRAMBLED EGG, GRANARY £8

LUNCH

FISH & CHIPS

COD, HANDCUT CHIPS, MUSHY PEAS & TARTARE SAUCE £9

LARGE HADDOCK, HANDCUT CHIPS, MUSHY PEAS, TARTARE SAUCE £12

SCAMPI

WHOLE TAIL WHITBY SCAMPI, HAND CUT CHIPS,

PEAS, TARTARE SAUCE £9

STEAK

8OZ SIRLOIN STEAK, FRIED EGG, WATERCRESS £12

WHITBY CRAB

TRADITIONAL DRESSED CRAB, BROWN BREAD & BUTTER £10

CRAB LINGUINE, CHILLI & GARLIC £10

CRAB SANDWICH, HANDCUT CHIPS & MAYONNAISE £10

LOBSTER

HALF LOBSTER, FRENCH FRIES, SALAD £19

MOULES

MOULES MARINIERE, FRENCH FRIES, CIABATTA £10

MOULES WITH BLUE CHEESE, FRENCH FRIES, CIABATTA £10

BURATTA

BURATTA, SPAGHETTI, GARLIC, CRISP KALE £10

PLEASE MAKE A MEMBER OF STAFF AWARE OF ANY ALLERGIES OR INTOLERANCES

APPETISERS

PRAWN COCKTAIL £9

MARINE SEAFOOD CHOWDER £9 / £16

KING SCALLOPS, GARLIC BUTTER £12

MARINE HOME CURED BEETROOT GRAVADLAX £9

BURATTA, BASIL PESTO, TOMATOES £8

TRADITIONAL DRESSED WHITBY CRAB £12

LINDISFARNE ROCKS ON ICE, SHALLOT VINAIGRETTE 3 £7 6 £12 12 £22

CATALAN - CHORIZO & SHALLOT 3 £8 6 £14 12 £26

SMOKED HADDOCK & SPRING ONION FISHCAKES, SORREL MAYONNAISE £9

OSCIETRA CAVIAR 30G 89.00 SERVED ON ICE WITH BLINIS

SEAFOOD

SHELLFISH LINGUINE

LOBSTER, MUSSELS, CREVETTES, KING SCALLOPS

PRAWNS, WHITE WINE, CHILLI, GARLIC £26

PLATTER FOR TWO

WHOLE LOBSTER, WHITBY CRAB, OYSTERS,

PRAWNS, MARINE GRAVADLAX, CREVETTES £68

WHOLE LOBSTER

WHOLE LOBSTER

GARLIC, THERMIDOR OR CHILLED

FRENCH FRIES, HOUSE SALAD £45

MARINE ROYAL FISH PIE

SCALLOP, COD, SMOKED HADDOCK, PRAWN,

MORNAY SAUCE, MASHED POTATO £16

SEAFOOD PAELLA

CHICKEN, CHORIZO £20

FISH

HAKE

ROAST HAKE, SQUASH FONDANT, CHORIZO,

CRISPY SAGE £20

SALMON

BAKED HARRISA SALMON, PRESERVED

LEMON COUS COUS £19

LEMON SOLE

WHOLE LEMON SOLE, BEURRE NOISETTE,

BROWN SHRIMP, CAPERS £26

SEA BASS

WHOLE BAKED SEA BASS, SALSA VERDE £25

FISH AND CHIPS

LARGE COD OR HADDOCK £16

REGULAR COD £13

HAND CUT CHIPS, MUSHY PEAS & TARTARE SAUCE

MEAT

LANDERS OF WHITBY BEEF

12 OZ RIBEYE £28

8 OZ SIRLOIN £22

HAND CUT CHIPS, FIELD MUSHROOM,

BLUE CHEESE SAUCE

CHICKEN

FRENCHED CHICKEN, WILD MUSHROOM,

LEEK, SHERRY £19

VEGETARIAN

BURATTA

BURATTA, SPAGHETTI, GARLIC,

CRISP KALE £14

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ON THE SIDE

HERBED POTATOES - HAND CUT CHIPS - SPINACH, PINE NUTS - SOUR DOUGH WITH SEAWEED BUTTER

CAULIFLOWER CHEESE - GREEK SALAD - SQUASH, COURGETTE, FETA £4

DESSERTS

SPICED PLUM, VANILLA MASCARPONE, HAZELNUT CRUMB £6 CHOCOLATE BROWNIE, SPICED RUM CARAMEL £6

NORMANDY APPLE TART, CALVADOS CREAM £6 STILTON & ABBOTS GOLD CHEDDAR, PEAR CHUTNEY & OAT CAKES £7

EXECUTIVE CHEF SIMON TRUEMAN

HEAD CHEF ROBERT MILADINOVIC

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